# AMERICAN RANGE

Quality Commercial Cooking Equipment

## MAJESTIC ELECTRIC
## HEAVY DUTY CONVECTION OVENS

### STANDARD FEATURES

- 12 KW 208/240 Volt oven for both the Standard (MSDE) and the Bakery Depth (ME) units.
- 1/2 horsepower / two speed convection fan motor for high production and baking.
- Stainless Steel exterior, doors, front, sides, top and legs.
- Easy-to-use manual controls.
- Convection Technology delivers even turbulent heat.
- Reaches preheat temperature of 350°F in under 7 minutes.
- 50/50 dependent doors swing open 135°. One hand open and closes both doors simultaneously, with large views for easy product viewing.
- Two 40 Watt interior light bulbs with momentary on switch.
- Equipped with five oven racks and 12 rack positions.
- One year limited warranty, parts and labor.

### OPTIONAL FEATURES

- Draft hood.
- Stacking kit for double oven.
- Cook-N-Hold computer controls.
- Single or double door glass window.
- Heavy duty swivel 5" casters.
- 208/240 Volt motor and/or transformer.
- Five adjustable storage racks & two supports per set.

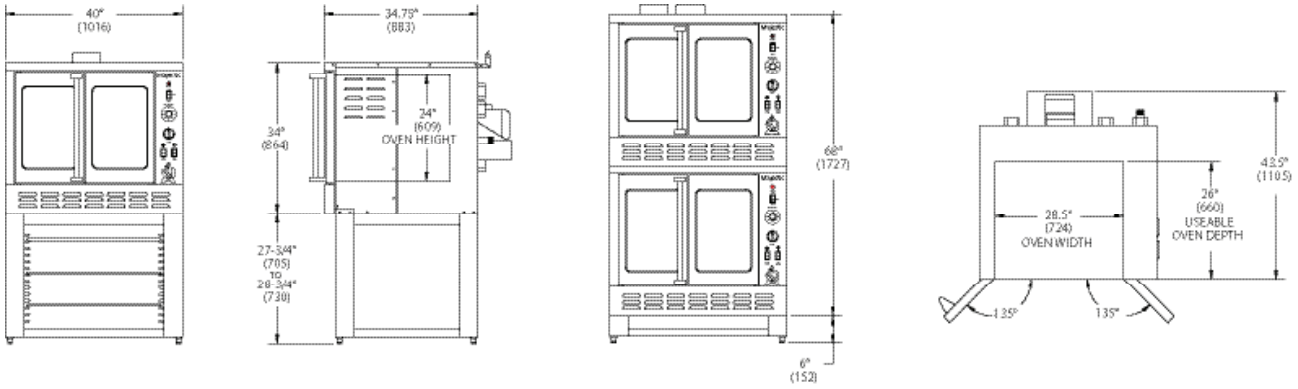
Shown with optional casters, adjustable racks & double glass viewing doors.

American Range presents a series of heavy duty Majestic Commercial Electric Convection ovens. The all Stainless Steel exterior construction is both robust and durable and the large interior accommodates full size sheet pans - front to back or side to side. Advanced convection air flow technology delivers turbulent heat, reaching pre-heat temperatures of 400°F in under 10 minutes at maximum efficiency.

Five racks with 12 positions allow for maximum capacity along with enhanced flexibility. The 12 KW 208/240 Volt ovens are available in Standard depth (MSDE) and Bakery depth (ME) models. Each uses a 1/2 horse-power, two-speed convection fan for high production and delicate baking. The control panel features easy-to-use manual controls to set oven temperature, select fan speed and program the electronic cooking timer.

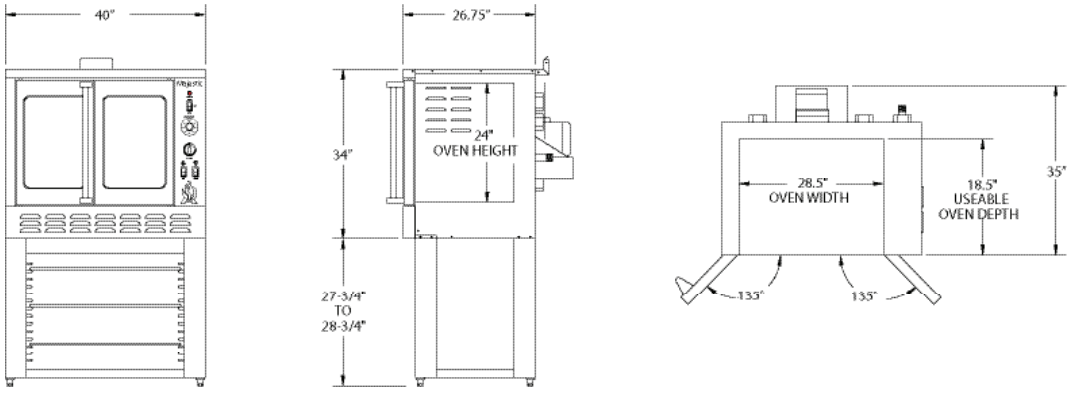
The oven doors swing open a full 135° and are controlled with one hand, simplifying loading and unloading of product. Two 40 watt light bulbs with a momentary ON switch illuminate the interior for easy product inspection.

# MAJESTIC ELECTRIC HEAVY DUTY CONVECTION OVEN




## MAJESTIC BAKERY DEPTH HEAVY DUTY CONVECTION OVEN

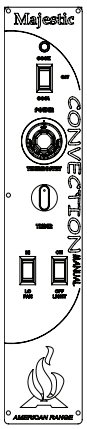
| Model | Width | Depth | Height | Elements | KW | Shipping Weight | Lbs. | Kg. |
|---|---|---|---|---|---|---|---|---|
| ME-1 | 40" | 46" | 64" | 3 | 12 | | 640 | 291 |
| ME-2 | 40" | 46" | 76 1/2" | 6 | 24 | | 1280 | 582 |




## MAJESTIC STANDARD DEPTH HEAVY DUTY CONVECTION OVEN

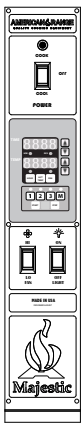
| Model | Width | Depth | Height | Elements | KW | Shipping Weight | Lbs. | Kg. |
|---|---|---|---|---|---|---|---|---|
| MSDE-1 | 40" | 42" | 64" | 3 | 12 | | 550 | 250 |
| MSDE-2 | 40" | 42" | 76 1/2" | 6 | 24 | | 1100 | 500 |

## MAJESTIC CONTROLS




**Standard KXT thermostat manual controls.**

- Independent time and temperature controls.
- 2 -speed fan switch, High/Low.
- Temperature control: 150°F to 500°F (66°C to 260°C).
- 1 hour manual timer with alarm.




**Programmable controls with Cook-n-Hold features.**

- Cook-n-Hold option cooks at a high temperature for browning then automatically switches to a desired holding temperature.
- High/Low fan speeds.
- Easy-to-read LED digital display.
- Temperature control: 150°F to 500°F.
- 2-speed fan switch, high/low.

## ELECTRICAL (Specify voltage when ordering)

208VAC, 1ø, 60Hz, 50A
208VAC, 3ø, 60Hz, 20A per phase
208VAC, 1ø, 50Hz, 50A
208VAC, 3ø, 50Hz, 50A per phase
240VAC, 1ø, 60Hz, 50A
240VAC, 3ø, 60Hz, 20A per phase
240VAC, 1ø, 50Hz, 50A
240VAC, 3ø, 50Hz, 50A per phase

## CLEARANCES

American Range is a quality manufacturer of commercial cooking equipment. Due to continuing product improvements, these specifications are subject to change without prior notice.

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

AMERICAN RANGE
QUALITY LINE OF COOKING EQUIPMENT

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